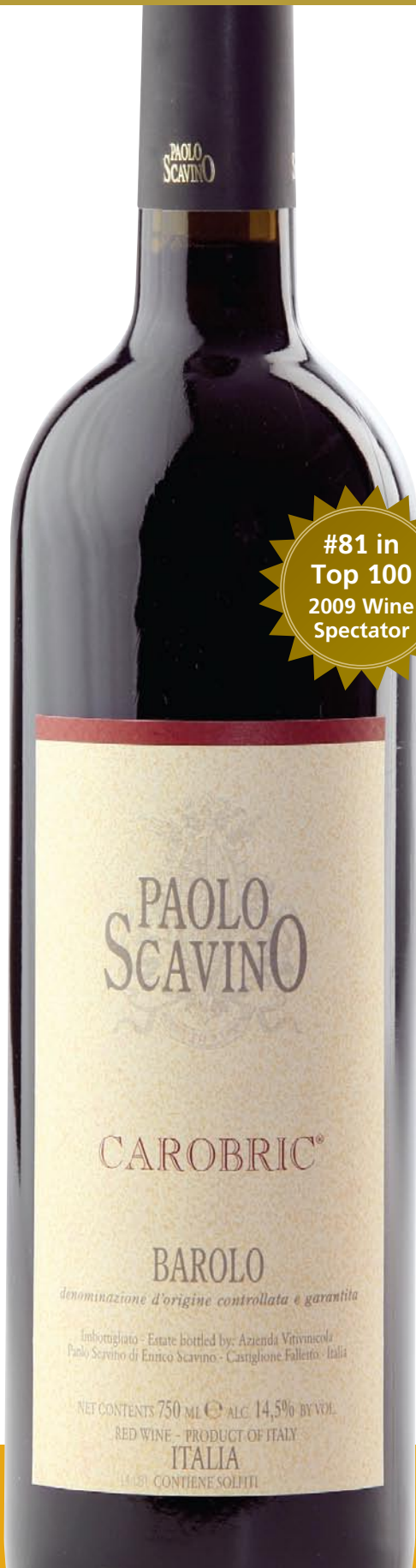


paolo scavino  
piemonte

## barolo carobric DOCG



Three great tenors are much more effective than a soloist. This Barolo is made by blending three important crus from the Paolo Scavino winery: Rocche di Castiglione, Fiasco in Castiglione Falletto and the legendary Cannubi of Barolo. The result is one of the most fascinating and sensuous wines of the estate. The vineyards were planted in 1970 and are located in the highest part of Castiglione Falletto where the soil is Arenaria of Diano d'Alba (Diano sandstone) with alternating stratas of yellowish-gray sandstones and dark brown-gray sand beds. This soil is well draining and "poor," thus promoting the roots to go deep into the earth: the wines produced from this vineyard are complex and well structured. The grapes are hand harvested normally during the first 10 days of October. Maceration and the fermentation occur in steel rotary temperature controlled fermenters. Malolactic fermentation follows in oak barrels. The wine ages in French oak barriques for 12 months and further 12 months in large French oak casks and finally 12 months in bottle.

#81 in  
Top 100  
2009 Wine  
Spectator

**grape varieties:** Nebbiolo 100%

**exposure:** Southwest

**altitude:** 300m A.S.L.

**alcohol:** 14.00%

**tasting notes:** Offers loads of plum, flowers and herbs on the nose. Full-bodied, with chewy tannins and a long, long finish. Very rich and layered. Fabulous. The selection of grapes from Scavino's three cru vineyards, Rocche di Castiglione, Cannubi and Bric del Fiasco, gives balance and complexity to this wine.

### The Wine Advocate

2005	Barolo Carobric	93 points
2004	Barolo Carobric	94 points
2003	Barolo Carobric	90 points
2001	Barolo Carobric	92 points

### The Wine Spectator

2005	Barolo Carobric	#81 in Top 100	95 points
2004	Barolo Carobric		93 points
2003	Barolo Carobric		95 points
2001	Barolo Carobric		93 points

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